

## STARTERS

**NEW ORLEANS STYLE BBQ SHRIMP:** Rich & Tangy Sauce | French Bread. **\$12.25**

**SEARED BERKSHIRE PORK BELLY:** Maytag Blue Cheese Crumbles | Tomato Jam | Balsamic Reduction | Crostinis. **\$12.95**

**TRUFFLE FRIES:** House-Made French Fries | Truffle Oil | Parmesan Cheese | Green Onions | Rosemary Aioli. **\$7.95**

**HOUSE-MADE POTATO CHIPS:** Roasted Red Pepper Dip. **\$3.75**

**CORIANDER SEARED AHI TUNA\*:** Asian Noodle Salad | Wasabi-Soy Vinaigrette. **\$13.25**

**BREAD & BUTTER:** Toasted Demi Baguette | Whipped Butter. **\$2.95**

## SALADS & SOUPS

**HOUSE SALAD:** Mixed Greens | Fresh Herbs | Parmesan Cheese | Ciabatta Croutons | Choice of Dressing. **\$5.50**

**CLASSIC CAESAR:** Romaine | Ciabatta Croutons | Parmesan Cheese.

Ala Carte: **\$5.95** Entrée: **\$8.95**

**SPINACH SALAD:** Spinach | Bacon | Goat Cheese | Warm Malt Vinaigrette.

Ala Carte: **\$7.95** Entrée: **\$10.95**

**BLACKENED CHICKEN CAESAR:** Romaine | Ciabatta Croutons | Parmesan Cheese. **\$13.25**

**BLACKENED SALMON CAESAR\*:** Romaine | Ciabatta Croutons | Parmesan Cheese. **\$14.95**

**STEAK SALAD\*:** Mixed Greens | Roasted & Sliced Tri-Tip | Jardiniere | Sautéed Mushrooms | Grilled Potatoes | Crispy Onion Rings | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$14.95**

**PRINTER'S SALAD\*:** Spinach | Grilled Salmon | Tomatoes | Walnuts | Blue Cheese Crumbles | Red Wine Vinaigrette. **\$14.95**

**COBB SALAD:** Chopped Mixed Greens | Cucumbers | Tomatoes | Onions | Chicken | Turkey | Bacon | Mixed Cheese | Egg | Choice of Dressing. **\$13.50**

<b>TODAY'S SOUP:</b>	Cup <b>\$3.95</b>	Bowl <b>\$4.95</b>
<b>FRENCH ONION SOUP:</b>	Cup <b>\$4.25</b>	Crock <b>\$5.25</b>
<b>AUNT MAUDE'S TURKEY CHILI:</b>	Cup <b>\$4.50</b>	Bowl <b>\$5.50</b>

## FEATURES

**February 16th - March 29th**

Add a house salad for \$4.00

### ROASTED SALMON\*

Grilled Vegetable Couscous | Red Pepper Hummus | Crispy Chickpeas | Tzatziki Sauce. **\$27.50**

### ASIAN VEGETABLE STIR FRY

Tempura Battered Shiitake Mushrooms | Stir Fry Vegetables | Ginger Mushroom Sauce | Jasmine Rice | Sweet Soy Sauce. **\$21.95**

### PRIME GRADE FLAT IRON\*

Grilled Flat Iron | Carbonara Pasta | Pancetta | Peas | Egg Yolk | Parmesan Cheese | Garlic Butter. **\$28.50**

### SMOKED SALMON PASTA\*

Smoked Salmon | Cherry Tomatoes | Artichokes | Capers | Pesto Cream Sauce | Bowtie Pasta. **\$22.50**

## ENTREES

Add a house salad for \$4.00

**MAUDE'S SLOW ROASTED PRIME RIB\*:** 10 oz. | Au-Jus | Mashed Red Potatoes | Seasonal Vegetables. (Limited Availability) Available Blackened. **\$37.95**

**ROASTED & SLICED TRI-TIP\*:** Maitre d' Butter | House-Made French Fries | Seasonal Vegetables. **\$28.95**

**CHILI CURED CENTER CUT FILET\*:** Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Seasonal Vegetables. **\$45.50**

**SIMPLY GRILLED SALMON\*:** Lemon Dill Butter | Wild Rice Pilaf | Seasonal Vegetables. **\$25.95**

**MAIN STREET CHICKEN:** Tomatoes | Scallions | Mushrooms | Garlic | Herbs | Chicken Stock | Butter | Wild Rice Pilaf | Seasonal Vegetables. **\$21.50**

**SEAFOOD JAMBALAYA\*:** Scallops | Shrimp | Mussels | Clams | Tomatoes | Potatoes | Andouille Sausage | Clam Broth | White Rice. **\$27.95**

## SANDWICHES

**MAUDE'S BURGER\*:** 8 oz. House-Ground Steak | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries. Choice of Cheddar, Mozzarella or Swiss Cheese. **\$13.50**

Add Bacon for **\$1.50**  
Blue Cheese for **\$2.00**

**STEAK SANDWICH\*:** Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye | Pasta Salad. **\$14.95**

**CAJUN PRIME RIB\*:** Romaine | Tomatoes | Onions | Mayonnaise | Toasted Hoagie Bun | Red Beans & Rice. **\$16.95**

**CAJUN ATLANTIC COD SANDWICH:** Jardiniere Tartar Sauce | Shaved Lettuce | Tomatoes | Onions | Toasted Hoagie | House Salad. **\$13.95**

## PASTAS

Add a house salad for \$4.00

**BLACKENED CHICKEN ANGEL HAIR:** Tomatoes | Onions | Mushrooms | Garlic | Parmesan Cheese | Light Cream Sauce. **\$21.50**

**TEQUILA CHICKEN FETTUCCINE:** Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine. **\$21.50**

## BISTRO CLASSICS

**Same Great Flavor, Smaller Portions**

Add a house salad for \$4.00

**MAIN STREET CHICKEN: \$13.75**

**ROASTED & SLICED TRI-TIP\*: \$16.25**

**BLACKENED CHICKEN ANGEL HAIR: \$13.75**

**TEQUILA CHICKEN FETTUCCINE: \$13.75**

**SIMPLY GRILLED SALMON\*: \$15.25**

## KIDS MENU

**\$5.50**

(Sixth graders and under)

**HAMBURGER**

**CHEESEBURGER**

**GRILLED CHEESE**

**CHICKEN FINGERS**

**TYKE PASTA WITH BUTTER OR MARINARA**

## BEVERAGES

Fresh Squeezed Lemonade | Strawberry Lemonade |  
Pineapple Juice | Orange Juice | Cranberry Juice |  
Tomato Juice | Grapefruit Juice | Tropical Iced Tea |  
Herbal Hot Tea | Arnold Palmer | Coffee | Milk |  
San Pellegrino | Ginger Beer |  
Coke | Diet Coke | Sprite | Millstream Root Beer |

## MICROBREWS & IMPORT BOTTLES

Firestone Walker Pivo Pils Hoppy Pilsner  
Confluence Capital Gold Lager  
Dieu du Ciel Raspberry Sour  
Corona  
Samuel Adams Boston Lager  
Deschutes Fresh Haze IPA  
Dogfish Head 90 Minute Imperial IPA  
Confluence Nessie w/ Hazelnut Coffee Scottish Ale  
Unibroue La Fin du Monde Tripel  
North Coast Old Rasputin Stout  
Eden Heritage Cider  
Kaliber Non Alcoholic

## DOMESTIC BOTTLES

Coors Light | Bud Light | Miller Light |  
Michelob Ultra |

## TAP BEERS

Stella Artois  
Two Rotating Craft Taps (Ask Server)

## CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!)

Grasshopper | Pink Squirrel | Brandy Alexander |  
Golden Cadillac | Mudslide | Chocolate Monkey |



The concept of Aunt Maude's was created on a Sunday morning in 1975 over a few Bloody Mary's.

Although Aunt Maude the person is mythical, we cherish the ideals of her with our casual personal style, superb service, and excellent cuisine. Carrying on those ideals are what we are passionate about.

We use only the freshest products made to order. We proudly support these and other local farmers: La Quercia Cured Meats, Picket Fence Creamery, Onion Creek, Lee's Greens, Berkwood Farms and Maxwell Farms.

We can address your dietary needs on an individual basis. Please talk to our staff about how we can accommodate your needs.

*\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.*



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